

Lucienne Weber

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CORE SKILLS

Cuisine Styles

Mediterranean • French • Pastry • Italian

Kitchen Skills

Cost Control • Butchery • Menu Design

Operations

Catering • Event Planning • HACCP • Supplier Negotiation • Inventory Management

Soft Skills

Training

PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

WORK EXPERIENCE

Private Chef — Hagenes, Becker and Goodwin (Jul 2023 - Aug 2024)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.
- Catered private events for up to 207 guests with 95%+ client satisfaction.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.

Private Chef — Pagac Group (Aug 2014 - Mar 2020)

- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 205 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 22% through optimized dish pricing.

Sous Chef — DuBuque - Haley (Apr 2021 - Present)

- Catered private events for up to 205 guests with 95%+ client satisfaction.
- Maintained food cost under 29% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.
- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.

PROJECTS

sit timidus - Seamless analyzing policy

adimpleo - Quality-focused neutral collaboration

et acidus spargo - Seamless cohesive product <https://artistic-taro.name>

ACADEMIC BACKGROUND

B.A. Hospitality Management, Funk - Konopelski University (2025)

CERTIFICATIONS

- Certified Sommelier (optional)
- Food Safety Manager
- HACCP Level 3